

## Menu Guide



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[www.dacorbacon.org](http://www.dacorbacon.org)



## **ORDERING DETAILS:**

1. Meal orders must be supplied 3 weeks prior to the event date- via email to ensure enough time to source for ingredients.
2. The confirmed number of attendees must be given 7 business days prior to the event date along with number counts for meals via email. This will be the minimum number of attendees charged even if not all guest attend
3. Any orders under 20 people will be subjected to a \$3.50 per person upcharge
4. If food orders are not supplied on time, the Executive Chef will select food items-this will be based on the seasonal selection and the budget supplied. Additional charges maybe added if any orders are not supplied on time
5. If you would like “to go boxes” for no shows, this must be requested prior to the start of the event. “to go boxes” are \$2 per person
6. Price increase may apply if ordering out of season items. Seafood may increase due to market prices.

## **BREAKFAST**

### **Short Stack Combo:**

~ 20 person Minimum ~

\$20pp

Vanilla Scented Waffles ~ Home Fries with Bell Pepper  
Pork Bacon or Sausage ~ Assorted Muffins & Danish  
Served with Maple Syrup ~ Whipped Butter ~ Ketchup

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### **Rise & Shine:**

~ 20 person Minimum ~

\$22pp

Buttermilk Pancakes ~ Scrambled Eggs  
Home Fries with Bell Peppers ~ Pork Bacon or Sausage  
Seasonal Fresh Fruit Skewers with Honey Yogurt Dip  
Served with Maple Syrup ~ Whipped Butter ~ Ketchup

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### **Executive Branch:**

~ 20 person Minimum ~

\$26pp

Buttermilk Pancakes ~ Vegetable Frittata ~ Pork Bacon  
Maple Pork Sausage ~ Home Fries with Bell Peppers  
Sliced Fresh Fruit Display ~ Assorted Donut Tray  
Vanilla Scented Yogurt Display  
(Granola, Fresh Berries, Coconut, Honey Drizzle)  
Served with Maple Syrup ~ Whipped Butter ~ Ketchup

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~ Substitute with Cinnamon French Toast for \$1.75 pp

~ Add Blueberry or Strawberry Coulis for \$1.60 pp

~ Add Caramel Rum Butter \$1.20 pp

### **Breakfast Sandwiches:**

~ Minimum 15 per selection ~ \$8pp

~ Fried Egg, Pork (or) Turkey Sausage Patty

Pepper Jack Cheese on Toasted Bagel

~ Scrambled Eggs, Apple Wood Bacon

Cheddar Cheese on English Muffin

~ Scrambled Eggs, Country Ham,

Swiss Cheese on Croissant

~ Scrambled Eggs, Thick Cut Tomato, Wilted Spinach Shaved Parmesan Cheese on Croissant

### **Breakfast Burrito:**

~ 20 person minimum ~

\$6pp

Warm Tortilla stuffed with Hash Browns, Fresh Eggs, Bell Peppers,  
Sautéed Onions, Cheese and Salsa

**Chef Action Breakfast Stations m(1 ½ hour Station)**

**Made-To-Order Omelet Station**

\$ 15 per person (25 person minimum)

Shredded Cheddar Cheese

Diced Smoked Ham

Sweet Onions

Diced Bell Peppers

Chiffonade Baby Spinach

Sliced Mushrooms

Diced Tomatoes

Whole & Egg White Options

**Waffle Station**

\$ 15 per person (25 person minimum)

Vanilla Scented Waffles Accompanied by:

Bananas Foster Sauce

Fresh Whipped Cream

Maple Syrup

Fresh Strawberries

Chocolate Sauce

\*Add Chopped Pecans, Blueberries, OR Grilled Peaches \$1.55 per person

**Cold Breakfast Options**

**Hard Boiled Eggs** (2 per person)\$2pp

**Citrus Asparagus** ~ 20 person minimum ~ \$7pp

*Tender Asparagus marinated in an Herb Citrus Vinaigrette, Topped with Juicy Orange Segments and Shaved Cherry Tomatoes*

**Fruit & Yogurt Parfait Cups** ~ 20 person minimum ~ \$5pp

*Individual Low Fat Vanilla Yogurt Cups layered with Fresh Berries & Granola; Drizzled with honey*

**Grand Fresh Fruit & Yogurt Tray** ~ 20 person minimum ~ \$7.50pp

*Sliced Melons, Pineapples, Grapes, Strawberries and Blueberries assembled on decorative trays with honey yogurt*

**Fresh Fruit Cups** ~ 20 person minimum ~ \$3.75pp

*Fresh Seasonal Berries & Fruit served in Individual Cups*

**Healthy Breakfast Bars** ~ 20 person minimum ~ \$1.95pp

KIND Breakfast Bars -Assorted

Nature Valley- Assorted

Kellogg's Nutri-Grain

**Pastry Breakfast Station**

~ 20 person minimum ~ \$8pp

Assorted Scones, Muffins, and Butter Croissants

**Bagel Buffet**

~ 20 person minimum ~ \$6.75 pp

Assorted Bagels, Individual Packet of Cream Cheese, Fruit Preserves & Butter

## SNACK SHACK

~ All Items priced per 20 ppl~

**Gourmet Popcorn Bowls \$180**

(Must Be Ordered 72 Hours in Advance)

~ Select 3~

*Salted Caramel, Bacon Cheddar, Butter, Cheddar Cheese, White Cheddar, Chocolate Caramel, Ranch, Creamy Dill, Herb Garlic, Or Salt & Vinegar*

**Candy Bowls \$90**

(Choose 4)

Be A Kid Again! Give Your Guest the Perfect Pick-Me-Up After a Meeting! Individually Wrapped Mini Kit-Kat Bars, Snickers, Milky Ways, Twix, Reeses, Almond Joy

**Candy Jar Creations:**

M&M's, Skittles, Gummie Bears, Twizzlers ~ Accompanied by Goodie Bags ~

## COOKIES

**Classic Cookie Display \$ 65**

*Chocolate Chip, Oatmeal Raisin, And White Chocolate Macadamia Nut*

**Decadent DACOR Cookie Display \$ 120**

*Gluten Free Chocolate Drop Bites, Pretzel Shaped Butter Cookies, Coconut Macaroons, Peanut Butter Kisses*

**Chocolate Dipped Pretzels \$ 45**

*Dark and White Chocolate Dipped Pretzel Sticks*

**Chips & Dip \$90**

An Assortment of Old Bay Spiced, Parmesan Dusted, BBQ flavored with Sour cream and Onion Dip

## HORS D'OEUVRES

### Meat Selection

**Hoisin Chicken Lettuce Wrap** \$3.65 each  
~*Hoisin Spiced Shredded Chicken, Shredded Carrots, Cucumbers, Cilantro, Sesame Seeds, Bibb Lettuce*

**Thai Chicken Satay**  
\$3.60 Each  
~*Thai Spiced Marinated Chicken, Sweet Chili Sauce, Crushed Peanuts*

**Mini Chicken Quesadilla's**  
\$3.00 Each  
~*Lime Scented Chipotle Grilled Chicken, Cilantro, Bell Peppers, Onions, Shredded Cheese, Sour Cream*

**Buffalo Chicken Bamboo Bites**  
\$3.00 Each  
~*Crispy Chicken Bites Tossed in A Buttery Buffalo Sauce, Drizzled with Blue Cheese Sauce*

**Meatballs**  
\$2.95 Each  
~*Bbq, Sweet & Sour, Swedish Or Marinara Sauce*  
\*\* Swedish Meatballs contain pork \*\*

**Mini Beef Empanadas**  
\$3.95 Each  
~*Chipotle Seasoned Ground Beef, Diced Egg, Sweet Raisins, Mozzarella Cheese*

**Chorizo Stuffed Mushrooms**  
\$2.50 Each  
~*Spicy Chorizo, Mozzarella Cheese, Herbs, Cremini Mushroom*

**Caribbean Pork Skewers**  
\$3.00 Each  
*Sweet Jerk Spiced Pork Tenderloin, Pineapple, Bell Peppers, Onions, Maple Pineapple Glaze*

**Goat Cheese Bacon Dates**  
\$2.55 Each  
*Sweet Dried Dates, Creamy Goat Cheese, Applewood Smoked Bacon*

**Lorraine Frittata Bites**  
\$2.20 Each  
*Applewood Smoked Bacon, Caramelized Onions, Parmesan Cheese*

**Steak Crostini**  
\$3.65 Each  
~*Strip Steak, French Baguette, Blue Cheese Aioli, Red Wine Caramelized Onions*

**Gourmet Grilled Cheese Bites** \$3.50 Each  
*Melted Gouda Cheese, Black Pepper Spiced Bacon, Rosemary Onion Jam, Gruyere Cheese, Buttery Artisan Bread*

**Roast Beef Canape**  
\$3.25 Each  
*Horseradish Aioli, Asiago Cheese, Frizzled Onions*

Seafood Selection

**Petite Crab Cakes**

\$3.85 Each

~ *Lump Crab Cakes, Signature Spice Blend, Old Bay Aioli*

**Bacon Wrapped Scallops**

\$3.25 Each

~ *Bacon Wrapped Fresh Sea Scallops; Whole Grain Honey Mustard Drizzle*

**Shrimp Cocktail**

\$3.00 Each

~ *Poached, Seasoned And Chilled Jumbo Shrimp, Served With Cocktail Sauce*

**Smoked Salmon Cornet**

\$3.95 Each

~ *Smoked Salmon Mousse Piped Into A Miniature Cornet, Garnished With Cucumber & Fresh Dill*

**Caviar Deviled Egg**

\$3.85 Each

~ *Trout Caviar*

**Salmon Croquettes**

\$2.95 Each

~ *Baked Salmon Tossed With Herbs, Bell Peppers, Seasoned Panko And Onions; Creole Remoulade Sauce*

Vegetarian selection

**Caprese Skewers**

\$ 2.25 Each

~ *Cherry Tomatoes, Mozzarella Rounds, Fresh Basil, Balsamic Reduction*

**Vegetable Squares**

\$2.25 Each

*Chipotle Scented Vegetable Cake Topped with Almond Cream*

**Mini Quiche**

\$2.80 Each

*Petite Spinach, Onion and Parmesan Cheese Filled Puff Pastry*

**Mediterranean Flat Bread**

\$3.00 Each

~ *Artichokes, Olives, Feta Cheese, Sundried Tomato Pesto, Red Onions*

**Spanakopita**

\$2.00 Each

*Greek Style Spinach and Feta in Filo Dough*

**Soup Shooters (\*\*)**

\$3.25 Each

(Select One)(20 Person Minimum)

~ *Tomato Bisque, Butternut Squash Bisque or Mushroom Bisque*

**Pistachio & Herb Crusted Cheese Rounds**

\$2.55 Each

*Toasted Pistachios, Thyme, And Dried Cranberry Rolled Goat Cheese Bites*

**Mini Veggie Quesadillas**

\$3.05 Each

*Red Bell Peppers, Onions, Corn, Cumin Spiced Refriedblack Beans, Pepper Jack Cheese*

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Tea sandwiches

**Petite B.L.T.** \$ 1.00 Each

*~ Candied Bacon, Lettuce, Savory Tomato Jam, Whole Grain Mayo*

**Brazilian Chicken Salad** \$ 1.50 Each

*~ Light Chicken Salad Topped with Raisins and Celery; Topped with Spiced Shaved Carrots and Beets*

**Cucumber & Dill** \$0.90 Each

*~ English Cucumber, Black Pepper & Dill Cream Cheese Spread, Lemon Zest*

**Curry Egg Salad** \$ 1.35 Each

*~ Curry Spiced Egg Salad Topped with Cucumber Rounds*

**Prosciutto & Fig Jam** \$ 1.60 Each

*~ Shaved Prosciutto, Sliced Pear & Tarragon Infused Fig Jam*

**Muffuletta** \$ 2.00 Each

*~ Sliced Mortadella, Salami, Capicola, Olive Tapenade, Italian Bread*

**Brie, Apple & Smoked Ham** \$1.65 Each

*~ French Brie Cheese, Sliced Green Apple, Smoked Ham, Honey Mustard Spread, Watercress*

**Shrimp Salad** \$2.00 Each

*~ Cajun Shrimp Salad, Pumpernickel Bread, Mache Lettuce*

Savory Platters

*~ All Platters Priced per 20 ppl ~*

**Vegetable Crudité Basket** \$ 75

*~ Malibu Carrots, Celery Strips, Cherry Tomatoes, Julienned Red Bell Pepper, Ranch Dressing*

**Roasted Vegetable** \$ 90

*~ Herb Roasted Portabella Mushrooms, Asparagus, Red Onion, Red Bell Peppers, Zucchini, And Squash*

**Fresh Fruit Display** \$ 150

*~ An Assortment of Sliced Melons & Pineapple, Fresh Strawberries, Blueberries, And Grapes*

**Classic Cheese Board** \$110

*~ Cheddar Cheese, Brie Cheese, and Cranberry Herb Goat Cheese with Crackers*

**Hummus Display** \$ 75

*~ Served with Olives, English Cucumbers, And Pita Bread*

**Imported Cheese Board** \$175

*~ Blue Cheese, Boursin Cheese, Gouda Cheese, Cranberry Herb Goat Cheese, Brie Cheese, Toasted Nuts, Grapes, Fruit Preserves and Crackers*

**Sushi Display** \*\* \$ 250

*~ An Assortment of Salmon Philadelphia Roll, Avocado Roll, And Spicy Tuna Roll Served with Wasabi and Pickled Radish*

**Oyster Bar** \*\* \$ 600 (Additional \$3 Per Person Over 20 ppl)

*~ Blue Point Oysters Displayed in A Beautiful Ice Sculpture, Served with Cocktail Sauce, Lemon Slices and Mignonette Sauce*

**Brie En Croute** \$ 60

*~ French Brie Cheese Topped with Raspberry Preserves and Baked in Puff Pastry; Topped with Toasted Almonds*

*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

## DESSERTS

~ All Desserts priced per 20 ppl ~

**Chocolate Strawberries** \$35 Per 20ppl

~ *Milk Chocolate Dipped Strawberries*

**Banana Pudding Tower** \$70 (40 each)

~ *Layers of Banana Infused Pastry Cream, Crunchy Vanilla Wafers, Sweet Whipped Cream*

**Truffle Duo** \$ 75 Per 20 ppl

**(Select Two)**

*Toasted Coconut, Cocoa Dusted, Pistachio, Chocolate Candied Bacon*

**Mini Chocolate Mousse Towers** \$70 (40 Each)

*Vanilla Scented Milk Chocolate Mousse, Chantilly Cream, Fresh Raspberry and Mint*

**Mini Cinnamon Roll Skewers** \$50 Serves 20ppl (2pp)

~ *Cream Cheese Drizzle*

**Profiteroles** \$70 Serves 20 Ppl (2 Per Person)

**Lemon Raspberry Cups** \$85 serves 20ppl (2 per person)

*Lemon cake, Raspberry Mousse, Chantilly Cream, Candy Curls*

**Classic Cookies Display** \$65 Serves 20 Ppl (2 Per Person)

**Petite Pavlovas** \$80 (40 Each)

~ *Pastry Cream, Fresh Berries*

## INTERACTIVE STATIONS

~ All Stations priced per 20 ppl ~

**Cheese Fondue** \$ 170

~ *Classic Swiss Cheese Fondue Served with Bread Bites, Apple Slices, Fingerling Potatoes, And Andouille Chicken Sausage*

**Smashed Potato Bar** \$ 225

*Sweet Potato Casserole, And Whipped Garlic Potatoes Accompanied by Candied Pecans, Marshmallows, Herb Butter, Cheddar Cheese, Bacon, Scallions And Sour Cream*

**Whole Poached Salmon** \$ 200

*Whole Poached Salmon Display Beautifully Garnished with Cucumbers, Lemons, And Capers; Accompanied By A Dill Cream Sauce*

**Pasta Station** \$ 450

(Price Includes Personal Chef)

~ Let Your Guest Create Their Perfect Pasta Dish!

Pasta

Bow Tie, Linguine, Penne Pasta Sauces: Basil Pesto, Marinara, And Alfredo

Toppings

Bacon, Chicken, Shrimp, Mushrooms, Tomatoes, Onions, Parsley, Parmesan Cheese, Crushed Red Peppers, Bell Peppers, Spinach

# SPRING & SUMMER PRIVATE DINNING MENU (April - August 2018)

**\$35 (3 COURSE)**

## Starter(select one)

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### **Hearts of Romaine Caesar Salad**

Romaine Lettuce, Shaved Parmesan Cheese, Cherry Tomatoes, Croutons

### **Spinach & Strawberry Salad**

Candied Pecans, Crumbled Blue Cheese, Poppy seed Dressing

### **Chilled Tomato & Cucumber Gazpacho**

Tomatoes, Cucumber, Sweet Bell Peppers

### **Chilled Lemon Basil Avocado Soup**

Avocado, Citrus Basil Infused Cream, Micro Garnish

## Entrée(select two)

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### **Almond Herb Crusted Salmon**

Citrus Cucumber Creme Fraiche

### **Citrus Rosemary Airline Chicken -**

### **Flank Steak**

Garlic Montreal Spice, Peppercorn Cream Sauce

### **Cod Picatta**

Lemon Caper Sauce

## Dessert(select one)

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### **Banana Pudding Tower**

Layers of Banana Infused Pastry Cream, Crunchy Vanilla Wafers, Sweet Whipped Cream

### **Raspberry Chocolate Mouse Cup**

Chocolate Mousse, Raspberry Coulis, Chantilly Cream, Fresh Berries

### **Lavender Scented Peach Cobbler**

Fresh Peaches, Cinnamon Vanilla Dumpling, Lavender Syrup

\* Two Options per course is an additional \$5 per person per course

\* Select a soup or salad from another price category: additional \$2 per person per category increase

\* Select an entrée from another price category: additional \$3.50 per person per category increase

\* Select a dessert from another price category: additional \$2.50 per person per category increase

## **\$45 (3 COURSE)**

*(One Selection per course)*

### **First Course(select one)**

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**Spring Mint Pea Soup**

Micro Greens Garnish

**Spinach & Strawberry Salad**

Candied Pecans, Crumbled Blue Cheese, Poppy seed Dressing

**Asian Slaw Salad**

Shaved Radicchio & Napa Cabbage, Mandarin Oranges, Carrot Ribbons, Shaved Red Bell Peppers, Sesame Seeds, Citrus Soya Dressing

**Summer Panzanella Salad**

Ciabatta Bread, Watermelon, Yellow Tomatoes, Arugula, Fresh Mint & Basil

### **Entrée(select two)**

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**Stuffed Tilapia**

Spinach, Asiago & Gruyere Cheese, Beurre Rouge Sauce

**Caribbean Spiced Pork Loin**

Grilled Peach & Golden Raisin Salsa

**Crab Stuffed Jumbo Shrimp**

Coconut Saffron Sauce

**BBQ Braised Short Ribs -**

### **Dessert(select one)**

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**Vanilla Scented Mango Mousse Cup**

Layers of Vanilla Sponge Cake,

**Lemon Cream Crepes**

Duo of Lemon Curd & Fresh Raspberry filled Crepes

**Flourless Chocolate Cake**

Strawberry Mint Ginger Compote, Rum Spiced Whipped Cream

\* Additional Options per course is an additional \$5 per person per course

\* Select a soup or salad from another price category: additional \$2 per person per category increase

\* Select an entrée from another price category: additional \$3.50 per person per category increase

\* Select a dessert from another price category: additional \$2.50 per person per category increase

## \$60 (4 COURSE)

### First Course(select one)

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#### Summer Green Salad

*Crisp Apples, Sliced Avocados, Arugula Lettuce, Watermelon Radishes, Toasted Almonds, Green Goddess Dressing*

#### Citrus Beet Salad

*Tender Yellow & Red Beets, Mandarin Oranges, Spiced Walnut Crumble, Herb Goat Cheese Mousse*

#### Arugula & Fig Salad

*Feta Cheese, Shaved Red Onions, Honey Lime Dressing, Prosciutto Round*

### Second Course(select one)

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#### Fried Green Tomatoes

*Crab bruschetta, Avocado Creme*

#### Peruvian Scallop Ceviche

*Lemon Preserves, Fresh Herbs, Chilies*

#### Sweet Corn Gazpacho

*Tomatoes, Sweet Corn, Jalapeno, Citrus*

#### Spicy Grilled Shrimp & Chilled Tomato Cucumber Gazpacho

*Tomatoes, Cucumber, Sweet Bell Peppers, Chilled Shrimp Salad*

### Entrée (select two)

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*(Starch and vegetable are pre-selected)*

#### Stuffed Airline Chicken

*Mediterranean Couscous, Scallion wrapped Haricot Verts*

#### Jumbo Lump Crab Cakes

*Corn Puree, Purple Potatoes, Herb Zucchini Noodles*

#### Seared Scallops

*Green Pea Puree, Sour Cream & Caramelized Onion Potato Cake, Baby Beets, Gremolata Sauce*

#### Duck Breast

*Summer Sweet Potato Puree, Haricot Verts, Blackberry Compote*

### Dessert(select one)

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#### Summer Vanilla Peach Crème Brulee

*Vanilla Bean, Peach Puree, Whipped Cream, Fresh Berries*

#### Passion Fruit Meringue Tartlet

*Sweet Tart Crust, Passion Fruit Pastry Cream, Meringue*

#### Pina Colada Cheesecake

*Pineapple Rum Compote, Coconut Cookie Crumble, Chantilly Cream*

\* Additional Options per course is an additional \$8 per person per course

\* Select a soup or salad from another price category: additional \$2 per person per category increase

\* Select an entrée from another price category: additional \$3.50 per person per category increase

\* Select a dessert from another price category: additional \$2.50 per person per category increase

## \$80 (4 COURSE)

Amuse Bouche - Seasonal Chef Choice

### First Course(select one)

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#### Citrus Avocado & Jicama Salad

*Cilantro Spiced Avocados, Grapefruit & Orange Segments, Shaved Jicama, Artisan Lettuce, Apple Cider Vinaigrette*

#### Citrus Beet Salad

*Tender Yellow & Red Beets, Mandarin Oranges, Spiced Walnut Crumble, Herb Goat Cheese Mousse*

#### Watermelon Gazpacho

*Watermelon, Citrus juice, Bell Pepper, Watermelon Radish Garnish*

#### Creamy Yogurt Cucumber Soup

*English Cucumber, Greek Yogurt, Citrus Juice, Mint*

### Second Course(select one)

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#### Crab Galette

*Cucumber Spaghetti, Crab & Shrimp Galette, Lobster sauce*

#### Duck Confit

*Corn Fritter, Blueberry Ginger Compote*

#### Avocado Tomato Tower

*Heirloom Tomatoes, Avocado, Citrus Salsa, Mozzarella, Balsamic Drizzle*

### Entrée(select two)

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*(Starch and vegetable are pre-selected)*

#### Lobster Newburg

*Cold Water 10 oz Lobster Tail, Puff Pastry Shell, Sherry Cream Sauce, Cipollini Onions, Baby root vegetables*

#### 8 oz Filet Mignon Oscar

*Topped with Lump Crab Meat, Béarnaise Sauce, Garlic Asparagus*

#### Lamb Chops

*Parmesan Dusted Fingerling Potatoes, White & Green Asparagus, Blueberry Ginger Compote*

#### Crab Stuffed Salmon

*Jumbo Lump Crab Stuffed Alaskan Salmon,*

### Dessert(select one)

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#### White Peach Panna Cotta

*White Peach Infused Panna Cotta, Vanilla Sponge Cake, Strawberry Coulis*

#### French Napoleon

*Puff Pastry, Vanilla Bean Pastry Cream, Crème Anglaise, Seasonal Gelato*

#### Dragon Fruit Agar Cake

*Seasonal Gelato, Cookie Crumble*

\* Additional Options per course is an additional \$10 per person per course

\* Select a soup or salad from another price category: additional \$2 per person per category increase

\* Select an entrée from another price category: additional \$3.50 per person per category increase

\* Select a dessert from another price category: additional \$2.50 per person per category increase

## SPRING & SUMMER VEGETARIAN MEAL OPTIONS:

(Select one option for no additional cost)

**Five Cheese Ravioli**

*Pesto Cream Sauce*

**Roasted Eggplant and Tomato Fan**

*Marinara*

**Yellow Split Pea Cake & Zucchini Slaw**

*Yogurt Cream Sauce*

**Mushroom Tower**

*Portabella Mushroom, Grilled Tomato, Grilled Onion, Spinach, Blue Cheese*

*Compound Butter*

### SIDE DISHES

#### Starch

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Bell Pepper & Herb Quinoa

Potato Puree

Cranberry Wild Rice

Summer Sweet Potato Puree

Herb Cous Cous

Potato Gratin

#### Vegetables

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Asparagus

Garlic Butter Haricot Verts

Malibu Carrots

Sugar Snap Peas w/ Cherry Tomatoes

Red & Yellow Shaved Beets

Sautéed Spinach

# LITE FARE SALAD & SANDWICH BUFFET OPTIONS

\$25 per person

*(Choose Two Salads)*

## **Cobb Salad**

*Tomatoes, Hard Boiled Eggs, Bacon, Avocado, Blue Cheese*

## **Nicoise Salad**

*Kalamata Olives, French Green Beans, Cherry Tomatoes, Hard Boiled Egg, Fingerling Potatoes*

## **Potato Salad**

*Red Skin Potatoes, Eggs, Special House Mayonnaise Blend, Onions, Sweet Pickles*

## **Chilled Quinoa & Kale Salad**

*Red & Brown Quinoa, Kale, Almonds, Avocado, Crisp Apples,  
Citrus Vinaigrette*

## **Egg Salad**

*House Made Egg and Mayonnaise Base*

## **Asian Slaw Salad**

*Nappa Cabbage, Red Cabbage, Carrots, Red Bell Peppers, Mandarin Oranges*

**(Choose Two Sandwiches)**

## **Turkey Melt**

*Parmesan Cheese, Basil Aioli, Turkey Breast, Tomatoes*

## **Chicken Caesar Wrap**

## **Calypso Wrap**

## **B. L.T.**

*Applewood Smoked Bacon, Lettuce, Tomato, Chipotle Aioli*

## **Open Face Tuna Melt**

*Tuna Fish, Grilled Tomatoes, Melted Provolone Cheese*

## **Muffuletta**

*Olive Tapenade, Mortadella, provolone, ham, salami*



# BUFFET LUNCH OR DINNER

\$38 per person

( Includes One Salad, Biscuits, Two Proteins, One Starch, and One Vegetable)

## Salad:

(Choose One)

**Caesar**

*Romaine Lettuce, Croutons, Shaved Parmesan Cheese*

**Garden Salad**

*Mesclun Mix Lettuce, Cherry Tomatoes, Shaved Carrots, Cucumbers*

**Mediterranean**

*Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumbers*

## Entrée:

(Choose Two)

**Seared Chicken breast**

*Alfredo Sauce & Fettuccini Pasta*

**Chicken Parmesan**

*Marinara Sauce & Penne Pasta*

**Beef Bolognese**

*Marinara & Fettuccini Pasta*

**Swedish Meatballs**

*Béchamel Sauce & Spaghetti Pasta*

\*\* Swedish Meatballs contain pork \*\*

**Seared Salmon**

*Citrus Salsa & Wild Rice*

**Eggplant Parmesan**

*Marinara & Spaghetti Pasta*

(Can be served Gluten Free or Vegan upon request)

**Stuffed Tilapia**

Beurre Blanc

## Vegetable Sides:

(Choose One)

Asparagus

Garlic Butter Haricot Verts

Malibu Carrots

Sugar Snap Peas w/ Cherry Tomatoes

Red & Yellow Shaved Beets

Sautéed Spinach

\* Add Dessert \$5 per person

\* Add Entrée \$6.50 per person

\* Add Soup \$5 per person

## **KIDS MENU:**

Mac -n- Cheese, Grilled Chicken Skewers, Broccoli

Mac- n- Cheese, Chicken Fingers, Broccoli

Rice, Petite Salmon, Broccoli

Spaghetti & Meatballs, Broccoli

Broccoli, Marinara Pasta, Fresh Fruit Bowl (Vegetarian Option)

## DACOR Beverage Selection

*We offer a range of house and premium beverages. Typical selections are below; however, we can work with our distributor to obtain the brands of your choice.*

### House Bar

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#### Beer

Murphy Red                      Sapporo Light                      Paulaner Lager

#### Spirits

Bacardi Superior                      Svedka                      New Amsterdam  
Cruzan Gold                      Smirnoff                      Jim Beam  
Johnny Walker Red                      Kilbeggan                      Old Granddad's  
Clan MacGregor                      Bushmills Honey Blend                      Heather Glen

#### Wine

Almaden Chardonnay(white)                      Almaden Cabernet(Red)

### Premium Bar

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#### Beer

Amstel                      Sam Adams                      Heineken

#### Spirits

Plantation                      Absolut Blue                      Beefeater  
Captain Morgan's                      Tanqueray  
Jim Beam Black                      Johnny Walker Black                      Jose Cuervo-Gold  
Maker's Mark                      Glenmorangie

#### Wine-White

Domaine de le Martinolles, Chardonnay; VDP de L'Aude(FR)  
Angeline Chardonnay, California(U.S.)  
Domaine Jouclary, VDP Sauvignon Blanc(FR)  
Ancient Peaks Sauvignon Blanc, California(U.S.)

#### Wine-Red

Domaine les Ondines, Cotes du Rhone "La Buissonade"(FR)  
Battle Creek Cellars, Pinot Noir, Oregon(U.S.)  
Mission La Caminade, Cahors (Malbec/Merlot)(FR)  
Tortoise Creek 'The Chelonian' Zinfandel, Paso Robles, California(U.S.)

### Special Reserve

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Glenfiddich                      Knob Creek  
Laphroaig (10 year)                      Bulleit Rye  
Scotch Malt Society (12 year)  
Tomatin (12 year)

## Champagne

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Thierry Triolet, champagne Brut NV

## Sparkling wine

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Gruet Blanc de Noirs Brut, N/V 375ml(FR)

Angeline Rosé of Pinot Noir, California(U.S.)

Domaine de Martinolles, Blanquette de Limoux "Le Berceau" (Brut)(FR)

Domaine Bel Air, Pouilly Fume(FR)

### Beverage Prices

#### Soft Drinks and Juices

\$2

#### Beer

House \$6

Premium \$7

#### Hard Liquor

House \$7

Premium \$9

#### Wine

House Wine - By the Carafe

Large \$14

Small \$10

#### Premium Wines - By the Bottle

### Champagne

Champagne Thierry Triolet, Brut NV \$52

### Sparkling

Domaine de Martinolles, Blanquette de Limoux "Le Berceau", NV \$24

Domaine de Martinolles, Cremant de Limoux Rosé \$24

Gruet Blanc de Noirs Brut, N/V 375ml \$24

Angeline Rosé of Pinot Noir, California \$24

Domaine Bel Air, Pouilly Fume \$30

### White Wine

Domaine de Martinolles Chardonnay, Vin de Pays de l'Aude \$21

Chateau de Jouclary, Vin de Pays D'Oc Sauvignon Blanc \$21

Angeline Chardonnay, California \$21

Ancient Peaks Sauvignon Blanc, California \$21

### Red Wine

Chateau La Caminade "Mission La Caminade", Cahors \$21

Domaine Les Ondines, "Buissonade" Côtes du Rhône \$21

Battle Creek Cellars, Pinot Noir, Oregon \$21

Mission La Caminade, Cahors (Malbec/Merlot) \$21

Tortoise Creek 'The Chelonian' Zinfandel, Paso Robles, California \$21